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THE FARMER'S TALK TO FARMERS

QUALITY TALKS WHERE QUANTITY BALKS

Written Specially for The Bulletin.

Some consumers know it. And some consumers don't seem to know it.

I mean the fact that there is a difference in vegetables and other farm products.

For instance: The other day a rather bashful young gentleman whom his mother had deputed to buy the family's weekly supplies asked me with some asperity:

"How is it you ask 60 cents a peck for potatoes, when a farmer stopped here yesterday and offered 'em to us for 50 cents?"

"Perhaps because mine are worth 40 cents and his worth only 50," I responded.

"Yes," said he, "but that's what I'm asking about. There ain't no difference in potatoes, is there?"

"Good Lord, bub," said I, "there's just as much difference in potatoes as there is in apples. Unless I'm mistaken, that's a pippin you're eating. Wouldn't you know the difference between it and a small, knobby, hard, scabbed, sour, perhaps bitter wild cider apple?"

"Potatoes are potatoes," he returned. "And I can't see no difference in 'em."

That little occurrence illustrates one side. But there is another side; one which interests me much more.

Early last week a team drove into my lane. Major, the colts, who acts as sentry at the farm gate, promptly notified me and I came down from the back garden.

I did not know the man. He said: "This is Mr. John Farmer." On my answering, he added: "Got any more of them potatoes such as my wife got of you Saturday?" I still didn't know who he was, but, as I had had but one sort of potatoes on the delivery truck Saturday, I promptly responded: "Yes." It couldn't have been any other kind, and I had some still on hand.

"I want two bushels of 'em," he said, pulling out a couple of bags. "I'm not able to sell them any cheaper by the bushel."

WHEN YOU WAKE UP DRINK GLASS OF HOT WATER

Wash the poisons and toxins from system before putting more food into stomach.

Wash yourself on the inside before breakfast like you do on the outside.

This is vastly more important because the skin pores do not absorb impurities into the blood, causing illness, while the bowels pores do.

For every ounce of food and drink taken into the stomach, nearly an ounce of waste material must be carried out of the body. If this waste material is not eliminated day by day it quickly ferments and generates poisons, gases and toxins which are absorbed or sucked into the blood stream, through the lymph ducts which should seek only nourishment to sustain the body.

A splendid health measure is to drink, before breakfast each day, a glass of real hot water with a teaspoonful of limestone phosphate in it, which is a harmless way to wash these poisons, gases and toxins from the stomach, liver, kidneys and bowels, thus cleansing, sweetening and freshening the entire alimentary canal before putting more food into the stomach.

A quarter pound of limestone phosphate costs but very little at the drug store but is sufficient to make anyone an enthusiast on inside-bathing.

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